



ROSWELL CONVENTION AND CIVIC CENTER

CATERING MENU

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MEET OUR [EXECUTIVE CHEF]

Born and raised in Central Alabama, Chef Harold Simmons incorporates his classic southern roots and flare to our beloved New Mexico style cuisine. While studying at the prestigious Jefferson State, Chef Simmons obtained his degree in Culinary Arts and graduated at the top of his class. For the past 20 years, Chef Simmons has had the opportunity to learn a vast array of cuisine styles. During his tenure at the University of Alabama, he was honored to prepare his signature dishes to the likes of Nick Saban, Lee Corso, and Kurt Herbstreit. Previously holding Executive Chef positions, and being a restaurant owner himself, Chef Simmons has cordially brought his talents and experience to the wonderful city of Roswell, New Mexico. Chef Simmons' menus are versatile to accommodate any size event or theme, while closely considering every detail, from taste to presentation.





CHEF SIMMONS' [SIGNATURE DISHES]

Applewood Smoked Bacon Wrapped Filet (1437 Cal.)

\$35 PER PERSON

Caesar Salad
Garlic Mashed Potatoes
Grilled Asparagus with Lemon Butter
Cheesecake

Apricot Marmalade Glazed Pork Tenderloin (1050 Cal.)

\$30 PER PERSON

Mandarin Salad with a Raspberry Vinaigrette
Roasted New Potatoes
Green Bean Almondine
White Chocolate Bread Pudding

Talladega Grilled Barbeque Chicken (959 Cal.)

\$25 PER PERSON

Potato Salad
Fresh Turnip Greens
Strawberry Shortcake

[BREAKFAST]

All Breakfasts served with Fresh Columbian Coffee, Decaf Coffee, and Hot Tea (6 Cal.)

LIGHT FAIRE

Healthy Start (310 Cal.)

\$12 PER PERSON

Assorted Whole Fresh Fruit,
Granola Bars, Assorted Yogurt with Toppings,
Assorted Chilled Fruit Juices & Bottled Water

Classic Continental (477 Cal.)

\$11 PER PERSON

Assorted Chilled Fruit Juices,
Bakery Fresh Muffins, Pastries, and Breakfast Breads

PREMIUM SELECTIONS

Sunrise Breakfast Buffet (530 Cal.)

\$17 PER PERSON

Assorted Chilled Fruit Juices,
Sliced Seasonal Fresh Fruit,
Assorted Breakfast Bakery Items,
Fluffy Scrambled Eggs, Breakfast Potatoes,
Bacon and Sausage Links

Early Riser Buffet (485 Cal.)

\$14 PER PERSON

Scrambled Eggs, Breakfast Potatoes,
Breakfast Bakery Basket, Biscuits & Gravy,
with Choice of Bacon, Sausage Links, or Ham

New Mexican Breakfast Buffet (867 Cal.)

\$14 PER PERSON

Huevos Rancheros, Pinto Beans,
Breakfast Potatoes, Tortilla,
Chile Colorado or Chile Verde

BREAKFAST STATIONS

Burrito Station (492 Cal.)

\$15 PER PERSON

Our Chefs' Provides an Array of your Favorite
Ingredients & Prepares your Burrito to Order.

Omelet Station (346 Cal.)

\$15 PER PERSON

Our Chefs' Provides an Array of your Favorite
Ingredients & Prepares your Omelet to Order.

Special dietary needs and children's plates on request.

Prices Subject to New Mexico Gross Receipts Tax and 20% Catering Management Charge. Prices Subject to Change Without Notice.



[LUNCH]

HOT SERVED SELECTIONS

Seasonal Vegetable and your choice of dessert.

Minimum 50 Guests. Set-up fee applied for less than 50

CHOICE OF SALAD:

Caesar Salad (257 Cal.)

Crisp Romaine with Croutons, Parmesan Crisp & Caesar Dressing

Roswell House Salad (98-226 Cal.)

Mixed Greens with Tomato, Jicama, Cucumber & Choice of Dressings

Oven Roasted Margarita Chicken (480 Cal.)

Tequila Lime Marinade

Topped with an Avocado Tomato Salsa

\$18 PER PERSON

Oven Roasted Southwest

Spice Rubbed Chicken Breast (330 Cal.)

Savory Southwestern Flavors with

Ancho Cream Sauce

\$18 PER PERSON

Char-Grilled Roswell Chicken (330 Cal.)

Fresh Cilantro & Lime Marinade

with a Green Chile Tomatillo Sauce

\$18 PER PERSON

Roasted Garlic & Herb Pasta Primavera (300 Cal.)

Penne Pasta with Flame Roasted Vegetables

Tossed in a Garlic Herb Sauce

\$18 PER PERSON

Grilled Chicken Alfredo (476 Cal.)

Grilled Chicken Breast with

Roasted Vegetables Over Pasta

with a Creamy Garlic Alfredo Sauce

\$17 PER PERSON

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[LUNCH]

COLD SERVED SELECTIONS

Seasonal Vegetable and your choice of dessert.

Minimum 50 Guests. Set-up fee applied for less than 50

Artisan Deli Sandwich Plate (260-380 Cal.)

Choose One of the Following:

Ham & Swiss, Turkey & Swiss, Solid White

Albacore Tuna Salad, or Honey Almond Chicken Salad

Chef's Choice of Bread and Side Item

\$14 PER PERSON

Upgrade with Signature Homemade Soup and House Salad

\$2 PER PERSON

Artisan Deli Sandwich Plate (260-380 Cal.)

Choose One of the Following:

Ham & Swiss, Turkey & Swiss, Solid White

Albacore Tuna Salad, or Honey Almond Chicken Salad

Chef's Choice of Bread and Side Item

\$14 PER PERSON

Upgrade to Salmon (569 Cal.)

\$2 PER PERSON

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[RECEPTION]

HOT HORS D'OEUVRES

Priced Per 100 Pieces

Brie with Raspberry Bites (132 Cal. Per Piece)	\$225
Spanakopita (150 Cal. Per Piece)	\$225
Tomato Basil Bruschetta (52 Cal. Per Piece)	\$175
Mini Cordon Blue Bites (174 Cal. Per Piece)	\$275
Fried Pork Pot Stickers with Soy Ginger Sauce (45 Cal. Per Piece)	\$175
Oriental Spring Rolls with Plum Sauce (110 Cal. Per Piece)	\$175

COLD HORS D'OEUVRES

Priced Per 100 Pieces

Pea Pod Wrapped Marinated Shrimp (8 Cal. Per Piece)	\$375
Shrimp Cocktail (25 Cal. Per Serving)	\$350
Phyllo Tartlet with Almond Chicken Salad (125 Cal. Per Piece)	\$250
Endive Stuffed with Cranberry, Bleu Cheese & Pecans (35 Cal. Per Piece)	\$200
Roasted Red Pepper, Spinach & Prosciutto Pinwheels (78 Cal. Per Piece)	\$175
Fruit Brochettes (70 Cal. Per Piece)	\$150
Finger Sandwiches (40-75 Cal. Per Piece)	\$150 9 DOZEN (425 TRIANGLES)

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[RECEPTION]

SPECIALTY STATIONS

Minimum 50 Guests. Set-up fee applied for less than 50.

Tapas Station (15-829 Cal.)

\$10 PER PERSON

Assorted Bread, Pita Points & Tri-Colored Chips,
Red Pepper Hummus, Tomato Bruschetta,
Roasted Corn & Black Bean Relish,
Mediterranean Olive Spread,
Green Chile Salsa, Basil Pesto &
Garlic Herb Cheese Spread

Pasta Station (180 -560 Cal.)

\$10 PER PERSON

Choose Two Pastas:
Bow Tie, Penne, Fettuccini, or Tri-Color Rotini
Choose Two Sauces:
Tomato Basil, Roasted Garlic Alfredo, Pesto, or Vodka Cream Sauce
Served with Assorted Toppings

Street Taco Station (290 Cal.)

\$10 PER PERSON

Carne Asada, Shredded Chicken
Pico De Gallo, Red Salsa, Tomatillo Salsa,
Shredded Cabbage, Cilantro, Lime Wedges,
Queso Fresco, and Corn Tortillas

CARVING STATIONS

Minimum 50 Guests. Carving Fee \$50.00. Set-up fee applied for less than 50.
Served with Assorted Rolls & Condiments.

Pepper Encrusted Beef Tenderloin (61 Cal. Per Oz.)

\$15.25 PER PERSON

Slow Roasted Prime Rib (70 Cal. Per Oz.)

\$10 PER PERSON

Top Sirloin of Beef (60 Cal. Per Oz.)

\$8 PER PERSON

Honey Glazed Ham (34 Cal Per Oz.)

\$7 PER PERSON

Roasted Turkey Breast (41 Cal Per Oz.)

\$6 PER PERSON

RECEPTION DISPLAYS

Minimum 50 Guests. Set-up fee applied for less than 50.

International Cheese Display (100 Cal per Oz.)

\$7 PER PERSON

Fruit and Cheese (112 Cal per oz.)

\$10 PER PERSON

Garden Fresh Crudité's with Dipping Sauce (60 cal per Oz.)

\$6 PER PERSON

Seasonal Fresh Fruit Display (18 cal. per Oz.)

\$6 PER PERSON

Special dietary needs and children's plates on request.

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[DINNER]

HOT PLATED SELECTIONS

Hot Plated Entrees Include Salad, Chef's Choice of Starch, Seasonal Vegetable and your choice of dessert. Minimum 50 Guests. Set-up fee applied for less than 50.

CHOICE OF SALAD:

Caesar Salad (257 Cal.)

Crisp Romaine with Croutons, Parmesan Crisp & Caesar Dressing

Roswell House Salad (98-226 Cal.)

Mixed Greens with Tomato, Jicama, Cucumber & Choice of Dressings

Oven Roasted Margarita Chicken (415 Cal.)

\$25 PER PERSON

Tequila Lime Marinade Topped with an Avocado Tomato Salsa

Roasted Top Sirloin of Beef (414 Cal.)

\$25 PER PERSON

With Natural Pan Gravy

Oven Roasted Southwest Spiced Rubbed Chicken Breast (471 Cal.) **\$24** PER PERSON

Savory Southwestern Flavors with Ancho Cream Sauce

Char-Grilled Roswell Chicken (506 Cal.)

\$24 PER PERSON

Fresh Cilantro & Lime Marinade with a Green Chile Tomatillo Sauce

Grilled Chicken Alfredo (610 Cal.)

\$21 PER PERSON

Grilled Chicken Breast with Roasted Vegetables Over Penne Pasta with a Creamy Garlic Alfredo Sauce

SELECT DESSERT CHOICES

- ☐ Carrot Cake (300 Cal.)
- ☐ Pecan Pie (416 Cal.)
- ☐ Apple Pie (330 Cal.)
- ☐ Cherry Pie (310 Cal.)
- ☐ Fruit Cobbler (230 Cal.)
- ☐ Chocolate Cake (399 Cal.)
- ☐ Coconut Cake (399 Cal.)

PREMIUM DESSERT CHOICES

Upgrade to a Premium Dessert for \$2.50 per person

- ☐ Cheesecake w/ Fruit Topping (530 Cal.)
- ☐ Tiramisu (340 Cal.)
- ☐ Bourbon Carmel Apple Pie (540 Cal.)
- ☐ Crème Brulee (80 Cal.)
- ☐ Regal Red Velvet Cake (520 Cal.)
- ☐ Pecan Turtle Cheesecake (740 Cal.)
- ☐ Bread Pudding with Hard Rum Sauce (415 Cal.)
- ☐ Flourless Chocolate Cake with Chambord Sauce (510 Cal.)

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[BUFFET SELECTIONS]

LUNCH \$20 PER PERSON | DINNER \$25 PER PERSON

Bottomless Lakes BBQ (1081 Cal.)

Creamy Cole Slaw
Roswell House Salad
Slow Roasted BBQ Brisket
Garlic and Herb Chicken Breast
Chuck Wagon Corn & Pinto Beans
Rolls & Butter
Apple Cobbler

Taste of Italy! (773 Cal.)

Classic Italian Salad
Sicilian Style Lasagna
Chicken Marsala
Pasta Primavera with Pesto Cream Sauce
Italian Style Green Beans
Garlic Bread
Assorted Dessert Table

Pecos Valley Fiesta (1019-1049 Cal.)

Santa Fe Cole Slaw
Green Chile Chicken or Red Chile Beef Enchiladas
Beef or Chicken Fajitas
Sour Cream, Guacamole & Salsa
Pinto Beans & Spanish Rice
Flour Tortillas
Assorted Dessert Table

Main Street Buffet (858 Cal.)

Roswell House Salad
Roast Top Sirloin of Beef
Southwest Rubbed Chicken Breast
Roasted Garlic Yukon Gold Mashed Potatoes
Southern Style Green Beans
Rolls & Butter
Assorted Dessert Table

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[SPECIALTY THEME BREAKS]

All Breaks are Accompanied by Freshly Brewed Columbian Coffee, Decaf Coffee, and Assorted Herbal Teas (6 Cal.)

Milk and Cookies (62-190 Cal.)

\$10 PER PERSON

Freshly Baked Chocolate Chip Cookies
Double Chocolate Chip Cookies
Rich Chocolate Ghirardelli Brownies
Regular and Chocolate Milk
Assorted Pepsi Products & Aquafina Water

Chips n' Dips (80-425 Cal.)

\$8 PER PERSON

Garlic Hummus with Toasted Pita Chips
Terra Chips, and Potato Chips
French Onion Dip
Spinach and Artichoke Dip
Assorted Pepsi Products & Aquafina Water

Desert Hoagie (22-68 Cal.)

\$145 SERVES 30 PEOPLE

6' Sub Sandwich
Complete with Ham, Turkey, and Salami,
Topped with Lettuce, Tomatoes, Red Onion, and Green Pepper.
Served with Pickle Spears and Condiments.

On the Boardwalk (99-175 Cal.)

\$9 PER PERSON

Assorted Ice Cream Bars
Frozen Fruit Yogurt Bars

The Health Nut (120-350 Cal.)

\$9 PER PERSON

Chewy and Fruit-Filled Granola Bars
Low Fat Assorted Yogurts and Trail Mix
Tray of Freshly Sliced Seasonal Fruits and Berries
Infused Water Station

Celebrate Roswell (15-149 Cal.)

\$9 PER PERSON

Nacho Bar with Fresh Tortilla Chips, Queso, and Guacamole
Salsa, Sour Cream, and Jalapenos
Biscochitos

Take Me Out to the Ballgame (110- 389 Cal.)

\$9 PER PERSON

Popcorn, Crackerjacks, Warm Soft Pretzels with
Yellow Mustard, and Whole Roasted Peanuts
Assorted Pepsi Products & Aquafina Water

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[A LA CARTE SELECTIONS]

BREAK ITEMS

Assorted Muffins (259-456 Cal.)	\$19 PER DOZEN
European Style Danish (220 Cal.)	\$25 PER DOZEN
Bagels with Cream Cheese & Sweet Butter (310- 415 Cal.)	\$26 PER DOZEN
Sliced Fresh Fruit Display (97 Cal.) Minimum of 50 Guests	\$6 PER PERSON
Fruit Parfait (130 Cal.)	\$3 PER PERSON
Assorted Breakfast Breads Serves 10 Guests	\$19 PER LOAF
Assorted Fresh Baked Cookies (148 Cal.)	\$19 PER DOZEN
Chocolate Fudge Brownies (233 Cal.)	\$23 PER DOZEN
Pretzels, Chips & Popcorn (60-129 Cal.)	\$16 PER POUND
Soft Jumbo Pretzels* (389 Cal.) Served with Spicy Mustard	\$3.50 EACH
Specialty Ice Cream Bars* (166 Cal.) Assorted Gourmet Ice Cream Bars	\$4 EACH

Special dietary needs and children's plates on request.

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[BEVERAGES]

BEVERAGES

Fresh Columbian Coffee and Decaf (0 Cal.)	\$29 PER GALLON
Assorted Herbal Teas (2.5 Cal.)	\$29 PER GALLON
Assorted Fruit Juices (128 Cal.)	\$29 PER GALLON
Aguas Frescas, Choice of Flavor (140-160 Cal.)	\$28 PER GALLON
Aquafina Bottled Water (0 Cal.)	\$2.50 EACH
Assorted Soft Drinks (150-170 Cal.)	\$2.50 EACH
Infused Water Station (3 Cal.)	\$15 PER GALLON

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[CATERING POLICIES]

OUTSIDE FOOD & BEVERAGE

Spectra maintains the exclusive right to provide all food and beverage, and concession services at the Event Facilities in New Mexico. Any exceptions must be requested and obtained by prior written approval of the General Manager and/or Director of Catering. Food items may not be taken off the premises; however, excess prepared food may be donated under regulated conditions to agencies feeding the underprivileged at Spectra's sole discretion.

FOOD AND BEVERAGE SAMPLING

Event Facilities may distribute Food and Beverage samples in authorized space and must not be in competition with products or services offered by Spectra. Samples must be representative of products manufactured or sold by the company exhibiting. Free samples are limited to 4 ounces of non-alcoholic beverages and bite size for a food sample. Exact descriptions of sample and portion size must be submitted to the Spectra Office for written approval 14 days prior to the opening of the event. The distribution of alcoholic beverages is strictly prohibited unless provided by Spectra. Any exhibitor giving away and/or selling food in their booth must have a permit and all appropriate fees on file with the New Mexico Department of Health.

BEVERAGE SERVICE

Spectra offers a complete selection of beverages to compliment your function. The New Mexico Alcohol and Beverage Commission regulates alcohol and beverage services. As a licensee we are responsible for the administration of these regulations. We

reserve the right to ask patrons for proper identification for alcoholic beverage service. We reserve the right to refuse alcohol service to intoxicated or underage persons. Alcoholic beverages may not be removed from the premises.

DIETARY CONSIDERATIONS

Spectra is happy to address special dietary requests for individual guests. Spectra will automatically prepare 1% vegetarian dinners for plated served dinners.

MENU SELECTIONS

Choose a menu from the preceding suggestions or have us custom design a menu for your particular needs. Menus for food functions must be finalized at least 30 days prior to the event.

GUARANTEES

A final guarantee of attendance is required five days prior to all food and beverage events. Billing will be based on either your minimum guarantee (even if fewer guests actually attend) or the actual guest count, whichever is greater. The final guarantee can be increased up to two days prior to your event with a 15% surcharge per additional plate.

MANAGEMENT CHARGE & TAXES

All catered events are subject to a 20% Catering Management Charge. These Management Charges are the sole property of the Licensor, as applicable, used to cover such party's costs and expenses in connection with the event (other than employee tips, gratuities, and wages), and is not charged in lieu of a tip. The Management Charge is not a tip, gratuity, or service charge, nor is it purported to be a tip, gratuity, or service charge, for

any wait staff employee, service employee, service bartender, or other employee, and no part of the Management Charge will be distributed as a tip, gratuity, or otherwise) to any employee who provides service to guests.





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ROSWELL, NM 88201